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Frozen dessert containing lactic bacteria and fermentable fibres - for prevention and treatment of gastric disorders, etc.

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Patent Family:

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WO 9902042	A2	19990121	WO 98EP3721	A	19980612	199910 B
AU 9888002	A	19990208	AU 9888002	A	19980612	199924
EP 994656	A2	20000426	EP 98939516	A	19980612	200025
			WO 98EP3721	A	19980612	
BR 9811662	A	20000919	BR 9811662	A	19980612	200050
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AU 9888002 A A23G-009/00 Based on patent WO 9902042

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Abstract (Basic): WO 9902042 A

A frozen dessert comprises a base of ice cream containing lactic bacteria, coated on at least part of its surface, or disposed within or between an edible support, this edible support is free from lactic bacteria and comprises fermentable fibres that specifically support the growth of the lactic bacteria within the intestinal tract.

USE - Prevention and treatment of gastro-intestinal disorders by excluding pathogenic bacteria from human intestinal cells, strengthening the human immune system against external attack, and increasing the absorption of minerals.

ADVANTAGE - By separating the lactic bacteria from the support fibres, a greater proportion of the lactic bacteria is viable when eaten; the presence of the fibres in the gastrointestinal tract then supporting the bacteria and increasing their effect.

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Title Terms: FREEZE; DESSERT; CONTAIN; LACTIC; BACTERIA; FERMENTATION; FIBRE; PREVENT; TREAT; GASTRIC; DISORDER

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